



**TOWN OF NORTHBRIDGE  
BOARD OF HEALTH**

Aldrich School Town Hall Annex - 14 Hill Street  
Whitinsville, MA 01588  
Phone# (508) 234-3272 Fax# (508) 234-0821

*The Northbridge Board of Health approved these minutes at a meeting held January 18, 2022*

**MEETING MINUTES - DECEMBER 14, 2021**

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This meeting was called to order at 5:34 PM by Ms. Lani Criasia, Chair. Other members present were Mr. Chris Cella, Mr. Steve Garabedian and Ms. Linda Lermond. Also present were Health Inspectors Ms. Danielle Edmands and Mr. Daniel Markman, and Jeanne M. Gniadek, BOH Administrator.

**Approval of Minutes:** Motion made by Mr. Garabedian to accept the minutes of **November 9, 2021**. Motion seconded by Mr. Cella. The vote was all in favor.

Motion made by Mr. Garabedian to accept the minutes of **November 16, 2021**. Motion seconded by Mr. Cella. The vote was all in favor.

Motion made by Mr. Garabedian to accept the minutes of **November 21, 2021**. Motion seconded by Mr. Cella. The vote was 3-0 in favor; Ms. Lermond abstained.

**Food Service Standards – New China Pacific Restaurant:** Present for this meeting was Ms. Jinny Chen, owner, and Mr. David Stanley, an electrician/friend.

Ms. Criasia stated that when an inspection occurred on Monday November 29<sup>th</sup>, there were several items that caused alarm. Ms. Chen was given until Thursday, December 2<sup>nd</sup> to get work done. The inspectors arrived on the 2<sup>nd</sup> and several factors caused the closure of the facility. Ms. Criasia stated that Ms. Chen was informed that if she could get certain things done by Friday, December 3<sup>rd</sup>, then she could re-open. Mr. Markman stated that some of those things were to repair the hand-wash sink, to ensure that the electric light fixtures had proper covers on them, and that they contract with someone to get at least 2 kitchen employees ServSafe certified as only Ms. Chen is certified and she is not working in the kitchen.

Ms. Gniadek had been instructed to verify all information. Ms. Chen provided notice that John Szeto was going to perform the class instruction. Ms. Gniadek informed Ms. Chen that this person is not certified to teach the class and that she would need to find another instructor. Ms. Chen then hired Mojini Solutions as they have a mandarin speaking instructor. The inspectors met with Mojini on Monday, December 6<sup>th</sup> at the restaurant. Mojini Solutions did leave a voice mail for Ms. Edmands indicating that the two kitchen staff he was there to train were not ready to take the exam as they would surely fail.

Ms. Criasia stated that in accordance with the Northbridge Board of Health regulations whenever food is being prepared or served a certified food manager must be present.

Mr. Stanley asked if due to the language barrier can she get more time to get those positions filled and employees trained? Ms. Criasia and Mr. Cella both stated no. Ms. Criasia asked if the restaurant was open right now and who is overseeing the food prep. Ms. Chen stated it is open and that the boys are overseeing food prep. Ms. Criasia stated that they should not be open as Ms. Chen is the only person certified and she is not present to oversee the kitchen.

Ms. Edmands noted that on their first inspection raw chicken was stored on the top shelf of the refrigerator with an apron over it – allowing the apron to soak up the juices and drip down onto other foods in the refrigeration unit. All that food had to be destroyed. At the second inspection, she still had raw beef and raw chicken being stored on the same shelf despite the efforts that Mr. Markman had made to provide educational materials to Ms. Chen in Mandarin. Mr. Markman had prepared a list of concerns to review with the consultant.

Ms. Criasia noted that the inspectors are providing tools for you to use. Mr. Cella stated that this facility is not safe for the public. Ms. Criasia stated that having the meats stored the same way on Thursday as they were on Monday is cause for great concern.

Ms. Chen pleaded with the Board to not shut her down.

Mr. Garabedian stated that an in-house consultant is needed. Ms. Edmands agreed noting that the facility need to be closed when consultants are present so that they can focus on training and teaching. She also noted that the Board needs to request copies of the reports from the consultant.

Mr. Cella noted that the Board of Health is doing a dis-service if they allow them to operate.

**Motion made by Mr. Cella to close the restaurant effective immediately; that they hire a consultant, get their employees certified as food managers, and that they are to remain closed until an inspection shows that they are making progress to the satisfaction of Ms. Edmands and Mr. Markman and that all prior Board of Health violations have been corrected. This motion was seconded by Mr. Garabedian; the vote was all in favor.**

Ms. Criasia stated that the Board will follow up with MDPH to report Mr. Szeto trying to sign a contract for services (administration of food manager exam) even though he is not certified to do so.

**AdviniaCare @ Northbridge (formerly Beaumont):** Present for this meeting were the children of one of the residents of this facility, Linda Boucher and Bob D'Alfonso. They expressed their concerns over the care their mother is receiving at Advinia as well as concern for the staff. Ms. Boucher stated that her mother has not been bathed in 3 months due to the water contamination. She questioned how the residents and staff can wash their hands as she stated some rooms don't even have soap or water in them. She was very upset.

Ms. Criasia gave an overview of the Board's involvement noting that the new executive director, David Jasinski, was invited to a Board meeting recently due to the change in ownership and their failure to obtain a food permit in their name. After meeting with Mr. Jasinski he had agreed to provide reports to the Board regarding their water management plan, water testing, and flushing of fixtures. Mr. Cella questioned whether the reports that they were receiving were what the Board had requested – noting that the Board wanted greater detail. Wanting to know what fixtures are being flushed, how are they being flushed, what is their definition (how long, water

quantity), and who is responsible for these activities. Concern was raised over the reports submitted as it appeared that some items were checked off after it was questioned – the same report was re-submitted with additional items being checked off.

Ms. Criasia stated that their water consultants are testing the water every two weeks. They tested about 40 locations in the facility and although 29 of those were positive they were still below the 1.0 cfm.

Mr. Cella noted that additional tests should have been sent to the Board by now. He stated that Mr. Jasinski noted that it takes about two weeks to get the water test results – the Board has received water test results from 10/18/21 and 11/02/21.

Ms. Boucher questioned how the food staff can operate the kitchen without running water to wash their hands. Ms. Criasia noted that the Board of Health inspectors will be conducting an inspection of the kitchen facilities very soon to see their operating procedures.

Ms. Criasia read an email that the office received that afternoon from Mr. Jasinski:

Hi Jeanne,

We're making progress. The company and I have decided to get a second opinion. The name of the new company is Garrett/ Callahan water testing group. With this new group they have recommended some specialized water filters that filter out legionella and all forms of bacteria. We have purchased them and plan to begin the install tomorrow. These water filters will be installed on all shower heads in the nursing home and assisted living area that will allow us to resume resident showers in the house. We also have purchased these same filters for our ice machine. During this period we will continue with providing bottled water and ice throughout the house. We are still in the process of getting bids to address the 2 (10 inch lines) from the street. Will continue to keep you informed of our progress. Respectfully, David P. Jasinski

Mr. Cella wanted to know the specs for the filters being proposed, who can install such fixtures, name of company doing the install, how many fixtures are being treated, and what sort of testing procedures will be in place at these fixtures. Additionally, Mr. Cella asked that the Board request the most recent water test results and to question whether all rooms have soap and water for hand-washing.

Ms. Criasia informed Ms. Boucher and Mr. D'Alfonso that the Board would be inviting Mr. Jasinski to their next meeting and that they are more than welcome to attend.

**Custom Slaughterhouse Application (DRAFT) - Discussion:** The Board met with Mr. Mustafa Harrati, owner of 1316 Hill Street, and Mr. Mark Bartlett, PE, of Stantec to discuss the submission of a DRAFT application for a custom exempt slaughterhouse.

Ms. Criasia asked what makes it exempt. Mr. Bartlett stated it is exempt as there is no inspection of the animals. Mr. Bartlett stated that he had worked on a large slaughterhouse application for the City of Westport called MeatWorks over 5 years ago. This facility is a USDA inspected facility as it produces and packages meat for sale. That is not what Mr. Harrati is proposing. He is proposing to slaughter animals for his own use or someone can come by, purchase an animal and then he will slaughter it for the customer who could then return in a few days to pick up their meat. This meat cannot be re-sold.

Mr. Bartlett noted that there would be an industrial waste double-lined holding tank as well as a conventional septic system. The holding tank would be emptied by a company called JC Rendering.

Ms. Lermond noted that the application states he would like to slaughter 150 chickens per week. Ms. Edmands followed up that question by asking if Mr. Harrati expects 300 people to come in and pick out their chickens for slaughter or if he was slaughtering them in preparation of people coming to his farm. Mr. Harrati stated either/or. Ms. Edmands questioned whether that would be permitted under the custom slaughter exempt regulations as it would appear to be more of a commercial operation.

Ms. Criasia asked how many employees he expects to have on site. Mr. Harrati stated 3-4 employees. He expects that they could process about 20 chickens per hour.

When asked when he expects to open he stated that he is hoping to be in operation by June of 2022. It was noted that there are many town approvals needed such as the filing of a Notice of Intent with the Conservation Commission, a meeting with the Board of Selectmen/Conservation Commission regarding the APR restriction, and possibly meeting with Planning Board. His final step would be to meet with the Building Inspector for a building permit once all of his approvals are in place.

**Health Inspector Part-Time Position:** Ms. Gniadek provided the Board with copies of the two applications for this part-time position. **Motion made by Mr. Garabedian to extend the timeframe for submission by one month. Motion seconded by Mr. Cella; the vote was all in favor.**

**Quaker Street Landfill:** Ms. Criasia stated that she and Mr. Cella had met with Kip Foley and Nick Mucci at the Quaker Street landfill site. An email from Mr. Foley was distributed to the Board. Ms. Criasia asked if they could discuss this matter at their next meeting as she had not yet had time to review the email from Mr. Foley.

Ms. Gniadek reviewed with the Board some concerns raised by the Board's LSP, Jesse Arroyo, regarding the landfill IRA and how it appears that the town will need to move into Phase 2 of the IRA process which means that new MassDEP regulations will apply including the requirement to test for Pfas.

**Old & New Business:** Ms. Gniadek provided the Board with an email from the Leominster Tobacco Control Alliance.

**Correspondence:** The following pieces of correspondence were distributed to the Board:

- Central Mass Mosquito Control 2022 Commission Meeting Dates Memo
- Paul McKeon/State Ethics Letter (not dated)

*There being no further business, motion to adjourn at 7:45 PM was made by Mr. Cella and seconded by Mr. Garabedian – all in favor.*

*Attested by,*

*Jeanne M. Gniadek, Administrator*

**Next Meeting scheduled for: January 11, 2022 at 5:00 PM**

**List of Documents utilized by Board of Health**  
**Meeting Date: December 14, 2021**

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**A. Approval of Minutes**

- 1) November 9, 2021 DRAFT Meeting Minutes
- 2) November 16, 2021 DRAFT Meeting Minutes
- 3) November 21, 2021 DRAFT Meeting Minutes

**B. Food Service Standards**

- 4) New China Pacific Restaurant
  - a. BOH Letter to New China – Requesting Appearance at BOH Meeting
  - b. Inspection Report – November 29, 2021
  - c. List of Violations (prepared by D. Markman)
  - d. Inspection Report – December 2, 2021
  - e. Inspection Report – December 6, 2021
  - f. Email (12/2/21) from David Stanley re: LED bulb light fixtures in kitchen
  - g. Email (12/2/21) from Jinny Tail re: Grease Trap Pumping
  - h. JS Consulting (12/3/21) re: training
  - i. Mojin Solutions Registration Information – Food Safety Certification

**C. Advinia Care @ Northbridge**

- 5) Updates/Review of Reports
  - a. Email from David Jasinski (12/1/21) re: weekly flushing log w/ timeline tracking reports
  - b. Legionella Fact Sheets

**D. Discussions**

- 6) DRAFT Application for Custom Slaughterhouse
  - a. MGL Ch. 111, section 151
  - b. Email from The Harratis (11/1/21)
  - c. Email from The Harratis (12/7/21) re: Custom Slaughterhouse Application
  - d. Email from Michael Moore (DPH) re: application to Process Meat
  - e. Letter (10/7/21) from MDPH to Mark Bartlett re: Proposal to Process Meat at 1316 Hill Street
  - f. DRAFT Application for Custom Exempt Slaughterhouse (prepared by Mark Bartlett, PE, Stantec)
  - g. BOS Meeting Minutes – January 28, 2019

**E. Health Inspector Part-Time Position**

- 7) Review of Applications
  - a. Application from Gary Covino
  - b. Application from James Racicot

**F. Quaker Street Landfill**

- 8) Updates
  - a. December 1, 2021 notes (Discussion w/ Jesse Arroyo, LSP)
  - b. Email from Kip Foley (12/8/21)

**G. Old & New Business**

- 9) Leominster Tobacco Control Alliance
  - a. Email from Leominster Tobacco Control Alliance (11/14/21)

**H. Citizen's Forum - None**

**I. Correspondence**

- 10) Miscellaneous
  - a. CMMCP 2022 Meeting Dates
  - b. Letter from Paul McKeon (not dated)